

Summer 2015

First

Charcuterie- Lardo; Pickled Green Strawberries, Country Ham; Apricot Jam, Wild Boar Terrine; Whole Grain Mustard, Cornichons 17

Heirloom Tomatoes- Chilled Early Red Haven Peach Soup, Pickled Celery, Tarragon 14

Isle Au Haut Scallop- Cucumber, Horseradish, Caviar, Apple Milk, Dill 16

Foie Gras Torchon- Granola, Malt, Pickled Maine Blueberries, Blueberry Muffin, Hazelnut Milk Merengue, Chocolate Consommé 20

Second

Indiana Duck- Ginger Bread Purée, Pickled Cherries, Cherry Gel, Duck Jus, Mushroom Panna Cotta, Popcorn 28

Wagyu Beef- Tokyo Turnips, Green Goddess, Patty Pans, Truffle Jus 34

Stonington Lobster- Summer Succotash, Guanciale, Corn Flan, Summer Beets, Bisque 38

Barramundi- Pistachio Polenta, Castelvetro Olive, Cherry Stone Clams, Baby Octopus, Spanish Chorizo, Paprika Broth 32